



# PRIVATE DINING



PRELUDE  
KITCHEN & BAR





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KITCHEN & BAR



# THE PATIO

SEATED  
EVENTS

MINGLE  
EVENTS

40 GUESTS

60 GUESTS







# PRIVATE DINING ROOM

LOWER LEVEL OF RESTAURANT

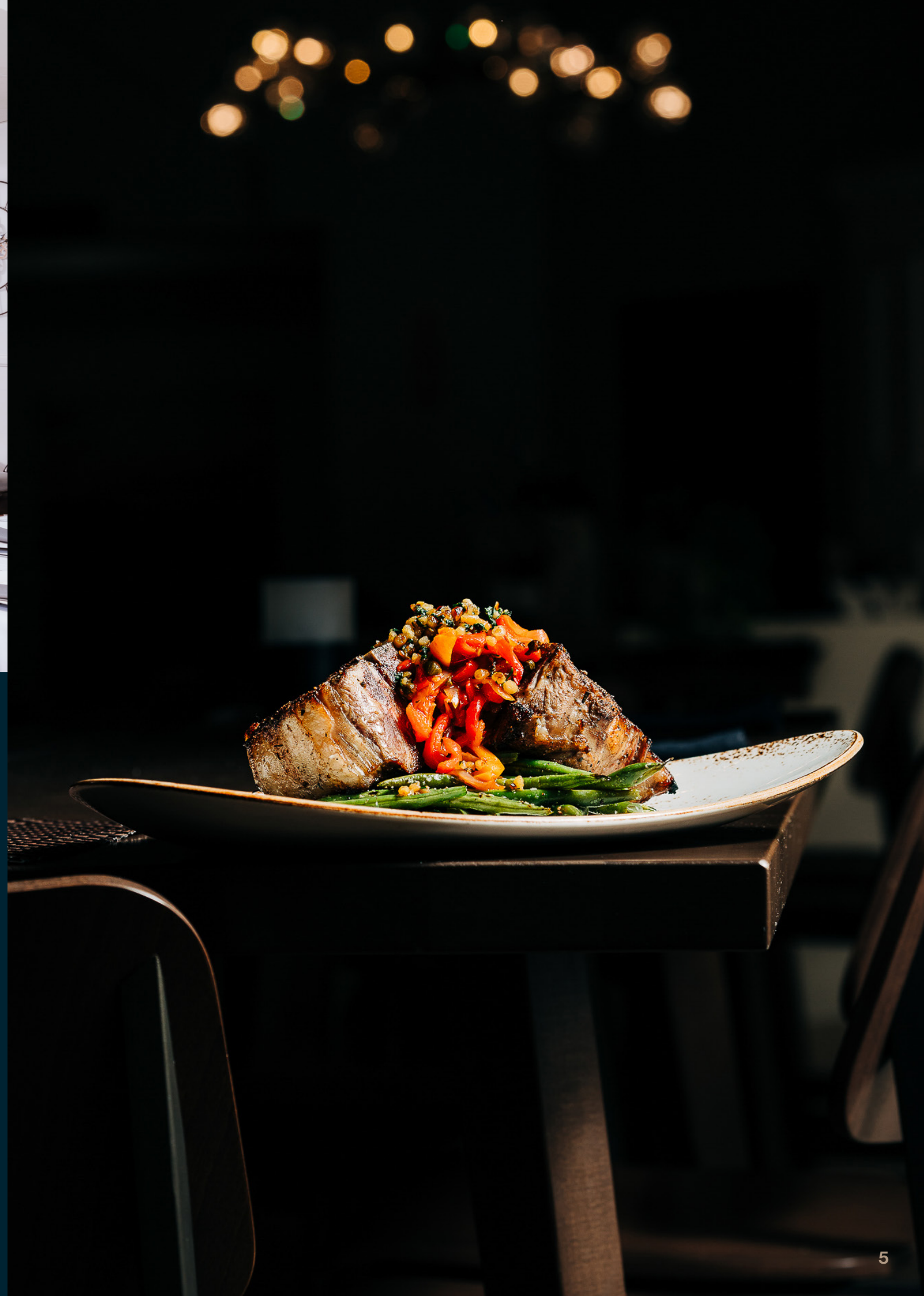
SEATED  
OR MINGLE  
EVENTS

70 GUESTS



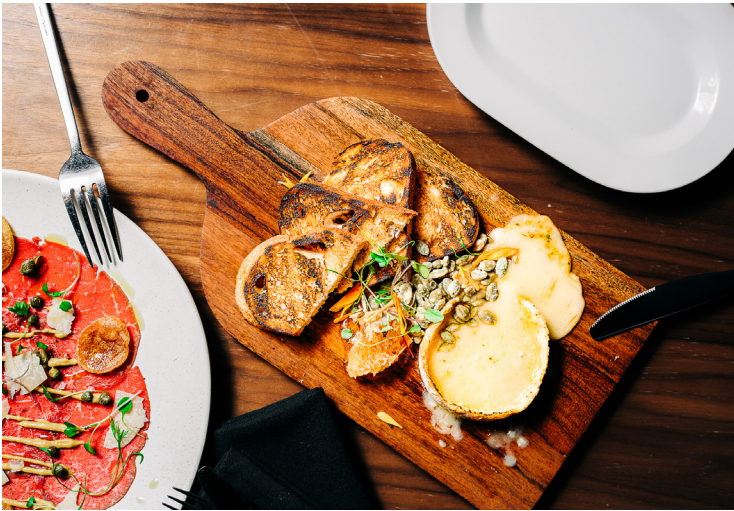
PRIVATE BAR &  
RESTROOMS

AUDIO &  
VISUAL  
EQUIPMENT





CELEBRATE WITH PRELUDE



THE LOUNGE

BAR AREA

SEATED  
EVENTS

20 GUESTS

SEMI-PRIVATE

FIREPLACE







# FULL BUYOUT

100+ GUESTS



# APPETIZERS

SELECT 5  
1 HOUR - \$40 Per Person  
2 HOURS - \$70 Per Person

## Old Bay Poached Shrimp

House Cocktail Sauce

## Spicy Coppa Ham Wrapped Arugula

Candied Walnuts, Saba

## Smoked Salmon

Capers, Crème Fraiche, Crostini

## Cumin Crusted Ahi Tuna\*

Avocado, Cucumber & Pickled Peppers

## Deviled Eggs

Crispy Capers & Chives

## Bruschetta

Local Pear, Pt Reyes Blue Cheese & Saba

## Melon, Prosciutto & Cherry Mozzarella

## House Cured Wagyu Pastrami

Pickle Pesto, Black Garlic Crostini



Substitute an Appetizer for a Platter for an additional  
\$13 per person per hour

# PLATTERS

A LA CARTE

## Charcuterie

House Pickles, Mustard & Breadsticks

Small (Serves 30) 250

Large (Serves 60) 400

## Local Cheese

Honeycomb, Almonds, Marinated Olives & Crostini

Small (Serves 30) 250

Large (Serves 60) 400

## Chilled Oysters On The Half Shell\*

Mignonette & House Hot Sauce

42 Per Dozen

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## WHY CHOOSE PRELUDE?

Our team will work with you to create a seamless and hassle free experience that will wow your guests. Whether it's a business meeting, a family celebration, or a momentous occasion, our dedicated event coordinator will work closely with you to craft every detail, ensuring your event is nothing short of perfection. Our custom menus rooted in Modern American Farm-to-Table traditions, will amaze your guests with dishes that reflect Sacramento's rich bounty. And while you indulge in the moments that matter, we stand by, ensuring every detail is taken care of.







CONVENIENT LOCATION & PARKING

Nestled in the heart of Downtown Sacramento, we provide a hassle-free experience with downtown parking. We offer validated parking at Capitol Garage (on the corner of 10th and L) adjacent to our restaurant which means one less thing for your guests to worry about. Plus, we're walking distance from landmarks like the Golden 1 Center, Convention Center, Performing Arts Center, and the State Capitol. Dine with us and relish the vibrant vibes of Downtown Sacramento without worry.



CONCERTO

80 PER PERSON  
20 PERSON MAXIMUM

PRELUDE Guest Selects 1

Summer Greens  
Fresh Fruit, Golden Balsamic Vinaigrette

Caesar Salad  
Romaine Hearts, Anchovy Garlic Dressing, Croutons, Parmigiano Reggiano

CADENZA Guest Selects 1

Torchio Pasta  
Blue Lake Beans, Calabrian Chili Pesto, Ricotta Salata

Ribeye Steak\* (Cooked Medium)  
Roasted Potatoc, Seasonal Vegetable, Chimichurri

Lan Roc Farms Pork Chop  
Roasted Potato, Seasonal Vegetable, Apricot & Caramelized Onion Sugo

Risotto  
Seasonal Vegetable, Parmesan, Truffle Oil

Ahi Tuna\*  
Roasted Potato, Seasonal Vegetable, Compound Butter

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# SONATA

80 PER PERSON

15 PERSON MINIMUM (PRE-ORDER)

FAMILY STYLE OPTION (CHOOSE 1 INTERLUDE & 2 CADENZA)

## PRELUDE

### Hors D'oeuvres

Host selects 2 appetizers

## INTERLUDE Guest Selects 1

### Summer Greens

Fresh Fruit, Golden Balsamic Vinaigrette

### Caesar Salad

Romaine Hearts, Anchovy Garlic Dressing, Croutons, Parmesan Reggiano

## CADENZA Guest Selects 1

### Roasted Half Chicken\* GF

Seasonal Vegetable Medley, Chive Polenta

### Ora King Salmon\* GF

Seasonal Vegetable Medley, Dill Butter

### Flat Iron Steak\* (Cooked Medium) GF

Seasonal Vegetable, Crispy Potato, Cabernet Reduction

### Bucatini

Prawns, Calabrian Chili, Arugula, White Wine, Capers, Breadcrumbs

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## GREAT FOOD STARTS WITH GREAT INGREDIENTS

Exceptional food is born from passionate people and pristine ingredients. We believe that food should be an authentic reflection of the land from which it emerges and crafted from scratch, ensuring that every bite resonates with genuine flavors and uncompromised quality. Our chefs meticulously select ingredients from trusted local farms, placing quality above all else to honor our commitment.





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SYMPHONY

125 PER PERSON  
15 PERSON MINIMUM (PRE-ORDER)

PRELUDE

Hors D'oeuvres  
Host Selects 2 Appetizers

INTERLUDE Guest Selects 1

Summer Greens  
Fresh Fruit, Golden Balsamic Vinaigrette

Caesar Salad  
Romaine Hearts, Anchovy Garlic Dressing, Croutons, Parmigiano Reggiano

CADENZA Guest Selects 1

Scallops\* Gf  
Potato Puree, Brown Butter, Pickled Raisins, Seasonal Vegetables

Grilled Filet Mignon\* (Cooked Medium) Gf  
Seasonal Vegetable, Crispy Potato, Horseradish Vinaigrette

Lan Roc Farms Pork Chop  
Polenta, Agrodolce, Seasonal Vegetable

Truffle Risotto  
Parmigiano Reggiano, Seka Hills Olive Oil

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# BUFFET

SELECT 1 SALAD & 1 PASTA 700

ADDITIONAL PASTA 400

SERVES 10

## SALAD

Summer Greens

Fresh Fruit, Golden Balsamic Vinaigrette

Caesar Salad

Romaine hearts, anchovy garlic dressing, croutons, parmigiano Reggiano

## PASTA

Roasted Chicken Fettuccine

Capers, Lemon, White Wine

Vegetable Risotto

Seasonal Vegetables, Slow Cooked Risotto

Penne Bolognese

House Made Bolognese With Pecorino Romano

Pappardelle

Shrimp, Saffron Tomato Broth & Arugula

# BEVERAGES

Drink Packages Include Unlimited Soda, Iced Tea, and Coffee

## BEER & WINE

House Selection Canned Beer

House Red Wine & House White Wine

\$30 Per Person - 2 Drink Tickets Per Person

## BAR PACKAGE

House Selection Canned Beer

Au Bon Climat Chardonnay

Au Bon Climat Pinot Noir

Quilt Cabernet Sauvignon

Liquor & Cocktails (New Amsterdam, Evan Williams, Denizen Rum, Concierge Tequila)

\$45 Per Person - 2 Drink Tickets Per Person

## PREMIUM BAR PACKAGE

House Selection Canned Beer

Moet & Chandon Champagne

Rombauer Chardonnay

Big Table Farm Pinot Noir

Daou Reserve Cabernet Sauvignon

Liquor & Cocktails (Grey Goose, Whistle Pig 10 Year, Bib and Tucker, Angostura Rum, Junipero Gin, Casamigos Blanco, Casamigo Reposado)

\$70 Per Person - 2 Drink Tickets Per Person

\*Custom drink packages and host all options available. Contact our Event Coordinator for more details